



DEPUIS 1837

de VENOGE

CORDON BLEU EXTRA BRUT



AS A FIRST PRESS WINE, THE CORDON BLEU EXTRA BRUT IS COMPOSED OF 25% OF « RESERVE WINE » FROM THE PAST TWO YEARS, ADDED TO THE BLEND. THE CORDON BLEU IS THE REFLECTION OF THE STYLE AND ELEGANCE OF THE CHAMPAGNE HOUSE DE VENOGE.

TASTING NOTE:

Very slightly dosed, this cuvée presents a fresh attack, strongly appreciated by connoisseurs. Notes of citrus and white fruits, which make it full-bodied.

BLEND:

- Pinot Noir 50%
- Pinot Meunier 25%
- Chardonnay 25%

TECHNICAL:

- Dosage: 3,5 g / liter
- Alcohol level: 12% / Vol

91 pts
Wine Spectator

92 pts
Robert Parker
WINE ADVOCATE

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